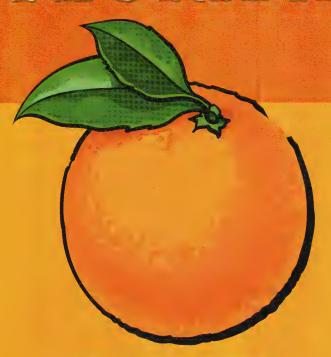
EVENT GUIDE

FLAVORS FLOORS



JUNE 7-SEPT. 2

FEATURING FRESH FLORIDA FLAVORS
AT 20 DINING LOCATIONS







with a selection of perfectly paired Florida dishes,



D-Luxe Burger

- Southern Burger: Signature blend beef patty topped with fried-green tamata, pimenta, lettuce, grilled anion and bacan.
- Orange Creme Milkshake: Vanilla gelata blended with zesty grange flavors and topped with whipped cream.



The Ganachery

- Disney Springs® Dark Chacalate Bar: Dark chacolate bar with arange.
 - Orange Ganache: Dark 65% chacalate blended with Flarida orange juice and arange zest.
- Key Lime Ganache Pop: White chacalate blended with key lime juice and fresh lime zest cavered in dark 65% chocolate.



- Fauntain of Youth Chicken Wings: With St. Augustine Datil Pepper Sauce.
- Florida Rain: Florida Orange Cane vadka, Tamiami Florida Gin, Malibu Rum, Blue Curacaa, saur mix.



Morimoto Asia™

- Orange Gatar and Waffle Cane: Tempura Alligator wak-tassed with a sweet Flarida arange sauce and served in a hause-made waffle cone.
- Pulp Friction Grapefruit IPA: Motorworks Brewing, Bradentan, FL., 6.3% ABV.



Paddlefish

- Crab Ceviche: Blue crab, avacado, bell pepper, jalapeña, cilantro, lime, tartilla chips.
- Conch Republic Key Lime Wheat Ale: Big Top Brewing Co., Sarasata, FL., 5.1% ABV.



Paradiso 37, Taste of the Americas

- Flarida Scarpion Shrimp Paella: Calassal gulf shrimp. mussels, pancetta, peas, crushed red pepper, tomatoes and savary key lime butter tossed with Calasparra rice and broiled to perfection.
- Sunset Margarita: Tequila, caintreau, blended with fresh squeezed Florida arange juice.



Amorette's Patisserie

Blaod Orange Mausse: Leman chiffon cake with Grand Marnier® simple syrup and grapefruit gelée.



The BOATHOUSE®

- Steamed Peel and Eat Flarida Shrimp: Dusted with Boathouse Seasoning and served with Drawn Butter.
- Boathause Dockside Lager: Florida Ave Brewing Co., Tampa, FL; 4.9% ABV.



Chef Art Smith's Homecomin'

- Key West Shrimp Cocktail: Seasaned shrimp handtassed with avocado, manga, cucumber and house-made cocktail sauce. Served with buttermilk crackers.
- Blaod Orange Madras: Blood orange maanshine, freshly muddled strawberries, pineapple puree, and cranberry juice.



